

## HOT DRINKS

Fresh tea:	3.50
<i>English breakfast, Earl Grey, Rooibos</i>	
<i>Hunan Green, White Cassis</i>	
Fresh mint tea	3.95
Fresh ginger tea	3.95
Coffee	3.50
Espresso	3.50
Double Espresso	4.00
Cappuccino	3.75
Cafe au lait	3.75
Latte Macchiato	3.95
Caramel- or hazelnut coffee	3.95
Hot Chocolate	3.75
** Extra whip cream	1.00

## SOFT DRINKS

	<i>per bottle</i>
Still or sparkling water	3.50
Pepsi Coke, Pepsi Max Zero, Sisi, 7up	3.50
Royal Club Cassis, Bitter lemon	3.50
Rivella	3.60
Lipton Ice Tea, Lipton Green	3.75
Double Dutch Pink Grapefruit Soda, Ginger beer	4.00
Double Dutch Tonic, Ginger Ale	4.00
Fritz Spritz Bio-Rabarber	4.25
Fritz Limo Honeydew	4.25
Fritz Apple-Cherry-Elderberry	4.25
Russel & Co Spiced Orange Lemonade	4.25
Russel & Co Sicillian Rose Lemonade	4.25
Crodino	4.95

## JUICE

Fresh orange juice	4.50
Royal Club Tomato juice / Apple juice	3.60

## BEERS

Heineken pilsener 0.25 (tap)	3.75
Heineken pilsener 0.22 (fluitje)	3.60
Heineken pilsener 0.5	7.25
Birra Moretti 0.25 (tap)	3.95
Seasonal tap <u>from</u>	5.25

La Trappe Blond	5.75
La Trappe Double	5.75
La Trappe Tripel	6.25

La Trappe Quadrupel	6.75
La Trappe Isid'or	6.75

Duvel	6.50
Amstel Radler Lemon 2 %	4.25
Amstel Malt Radler Lemon	4.25
Heineken 0%	4.25
La Trappe Nillis 0%	5.75

## APERITIFS

Sherry dry/medium/Tio Pepe <u>from</u>	4.75
Port white/red <u>from</u>	5.00
Vermouth white/red <u>from</u>	4.75

## DOMESTIC DISTILLED

Zuidam gins <u>from</u>	4.85
Corenwijn <u>from</u>	6.25
Campari, Ricard Pernod <u>from</u>	5.25

## FOREIGN SPIRITS

Various cognacs V.S.O.P. <u>from</u>	7.50
Armagnac V.S.O.P. <u>from</u>	7.50
Various liquers. Rums, wodka and whisky <u>from</u>	5.75
Various gins <u>from</u>	6.75

## COCKTAILS

*per glass*

### **Dry Martini**

Dry Vermouth, gin, orangebitter, olive

9.75

### **Pina Colada**

Rum, lemon juice, coconut milk, pineapple

9.75

### **Negroni**

Sweet Vermouth, gin, campari

9.75

### **Dark 'N Stormy**

Rum, lemon juice, ginger beer

9.75

### **Paloma**

Tequila, pink grapefruit tonic

9.75

### **Pink Aperitivo**

Prosecco, raspberry & rhubarbe tonic water

9.75

### **Vodka Mule**

Vodka, lemon juice, ginger beer

9.75

### **Hierbas de las Dunas**

Hierbas de las Dunas, lemon juice, ginger beer

9.75

### **Aperol Spritz**

Cava, Aperol, soda water, orange

9.75

### **Pornstar Martini**

Vanille vodka, passion fruit liqueur, passion fruit

9.75

### **Espresso Martini**

Vodka, Kahlua, espresso, sugar water, coffee bean

9.75

## GIN & TONIC

**Rosep Gin** 9.75

Served with various garnish

**Hendrick's** 11.75

Elderflower tonic with cucumber

**Copperhead** 13.75

Mediterranean tonic with orange

**Gin Mare** 14.75

Mediterranean tonic with rosemary

# WINES

## WHITE WINES

	<i>per glass</i>
Mas Rabell, Parolada   Spain	6.00
Calmel & Joseph Villa Blanche, Chardonnay   France	8.00
Calmel & Joseph Villa Blanche, Viognier   France	8.00
Marques de Riscal Sauvignon Blanc   Spain	8.00
Domäne Wachau, Dursten Grüner Veltliner   Austria	8.00
Val Delle Rose, Vementino   Italy	8.00
Pasqua Black Label, Pinot Grigio   Italy	8.00

## ROSE WINES

	<i>per glass</i>
Domaine Brial DOM ICI rosé   Côtes Catalanes, France	6.00
Chic rosé   Provence, France	6.00
AIX rosé   Provence, France	9.00

## RED WINES

	<i>per glass</i>
Mas Rabell, Tempranillo   Spain	6.00
Luisa, Cabernet Franc   Italy	9.00
Escudo Rojo Reserve   Chile	9.00
Mapu, Reserva Cabernet Sauvignon   Chile	8.00
Ravasqueira, Ecantado blend   Portugal	7.00
Viña Luis Felipe Edwards, Cinsao   Chile	7.00

## SPARKLING WINES

	<i>per glass</i>
Prosecco "Brioso" Treviso   Italy	8.00
Signature cava   Spain	8.00
Louis Roederer Champagne   France	15.00

## LUNCH DISHES

(Served between 12.00 and 17.00)

<b>Two burgundy croquettes</b> with white or brown bread	12.75
<b>Rosep clubsandwich</b> with chicken breast, fried bacon, ham egg and rémoulade sauce	14.00
<b>Sandwich 'gezond' **</b> with ham, cheese, tomato, cucumber and egg	10.75
<b>Sandwich with salmon</b> with house smoked salmon and lime	13.00
<b>Sandwich carpaccio</b> with beef carpaccio, Parmesan cheese and truffle cream	13.25

## BORREL & BITES

Portion of Burgundy bitterballen (8 pieces)	10.50
Crispy chicken with sambal mayonnaise (6 pieces)	9.75
Homemade prawn croquettes (6 pieces)	14.75
Duck spring roll with hoisin sauce (8 pieces)	12.50
'Borrelplateau' Rosep	22.50
Cheese spring rolls with sambal mayonnaise (10 pieces) **	9.75
Olives	5.25
Warm bread served with aioli	6.50

## PASTRY

Apple pie with vanilla sauce and whipped cream	5.75
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\*\* also vegetarian option

## STARTERS

(Served between 12.00 – 20.30)

<b>Caesar salad</b>	18.75
Salad with grilled chicken breast, egg, Parmesan cheese, olives and a Caesar dressing	
<b>Burrata**</b>	13.75
Pomodori tomato and a dressing of olive oil and aceto	
<b>Carpaccio</b>	19.95
Carpaccio of beef loin with truffle mayonnaise, capers, rocket and a Parmesan crisp	
<b>Prawn salad</b>	18.75
Fresh salad with prawns (6) with a tomato-basil sauce	

## SOUP

<b>Homemade seafood bisque</b>	14.50
with a prawn croquette	
<b>Pomodori soup **</b>	8.50
Served with a Pain-qnip brioche	
<b>Homemade pea soup</b>	12.50
Served with bread and bacon	

\*\* also vegetarian option

## MAIN COURSES

(served between 12.00 – 20.30)

**Homemade Rosep Hamburger** 22.50

Beef burger with egg, tomato, cucumber, onion and cheese, served with mild Sriracha mayonnaise and fries

**Vegetarian Cheeseburger** 22.50

With egg, tomato, cucumber, onion, cheese and chips

**Homemade chicken satay** 24.50

Chicken satay, served with chips, atjar and fried onions

**Fish of the day \*** 29.50

Served on a bed of stir-fried seasonal vegetables and a white wine sauce

**Surf & Turf \*** 35.00

Entrecote and prawns with a bearnaise sauce

**Pan of wild stew \*** 29.50

With red cabbage

**Skewered prawns \*** 26.50

Prawns fried in garlic oil with creamy pasta and lobster sauce

**Mushroom risotto \*** 23.00

With grilled halloumi cheese

\* served without side dishes

## SIDE DISHES

**Fries with mayonnaise** 5.75

**Mixed salad** 5.75



## DESSERTS

<b>Dark chocolate bomb</b> with an interior of orange and orange ice cream	16.50
<b>Biscuit of hazelnut</b> with a hazelnut mousse and sponge served with caramel ice cream	16.50
<b>Selection of cheeses from Smaeck Oisterwijk</b>	15.75
<b>Panna cotta</b> with a forest fruit compote and almond ice cream	14.50
<b>Classic Rosep Dame Blanche</b> vanilla ice cream, chocolate sauce and whipped cream	14.50